Oven Roasted Corn

written by The Recipe Exchange | May 16, 2016

Ingredients

8 ears corn, cleaned 1 stick (8 tablespoons) unsalted butter, room temperature kosher salt $^{\times}$, to taste

Directions

Preheat oven to 400°F. Line a baking sheet with aluminum foil.

Place corn on baking sheet. Reserve about 1/2 of the butter. Spread remaining butter on the whole ear of corn. Sprinkle liberally with salt and pepper (I use about 1 teaspoon of each).

Bake for 30-45 minutes, until starting to brown. Turn corn occasionally. Remove from oven and spread remaining butter over the top of the corn. Sprinkle with more pepper as desired.